

SURPRISE MENU 130 €

A GASTRONOMIC DISCOVERY
 CHEF'S SURPRISE AND INSPIRATION
 8 COURSES MENU FOR ALL OF YOUR GUESTS

(SERVED FOR DINNER AND LUNCH UNTIL 1.00 PM)

OUR SOMMELIER WOULD BE DELIGHTED TO
 ADVISE YOU WHICH WINES ARE MOST SUITED TO
 COMPLIMENT YOUR MEAL 72 €

DISCOVERY MENU IN 3 COURSES 79 €
 DISCOVERY MENU IN 4 COURSES 94 €

SEASONAL AMUSE BOUCHE

CARABINEROS

MARINATED IN FINGER LEMON AND LIGHTLY SEARED
 HEAD STOCK, GRILLED MELON AND THAI BASIL
 CARABINEROS HEAD WITH GIBLETS,
 BISQUE DRESSING AND SAMPHIRE

YELLOWTAIL

ROASTED,
 COCO DE PAIMPOL BEANS WITH CANDIED TOMATOES
 AND TAGGIASCHE OLIVES
 CANDIED LEMON PERFUMED JUICE

PIGEON

ROASTED ON ITS CHEST, GLAZED WITH PEPPER
 ARTICHOKE, ROASTED FIGS AND FRESH HAZELNUTS
 PIGEON COOKING JUICE

CHOCOLATE

TEXTURE VARIATION
 BURNED VANILLA FLOVORED DULCE DE LECHE
 ROASTED COCOA BEAN SPRINKLE

OUR SOMMELIER IS HERE TO GUIDE YOU WITH OUR WINE PAIRINGS

WINE PAIRING (3 COURSES) 42 €
 WINE PAIRING (4 COURSES) 63 €

LUNCH FORMULAS

1 COURSE 38 €
 TO CHOSE FROM THE DISCOVERY MENU ABOVE
 1 GLASS OF WINE 10 €

2 COURSES 55 €
 TO CHOSE FROM THE DISCOVERY MENU ABOVE
 2 GLASSES OF WINE 20 €